



Traveling Bartender Services

____/____/____

CONSULTATION QUESTIONNAIRE

CLIENT NAME(S): _____

ADDRESS: _____

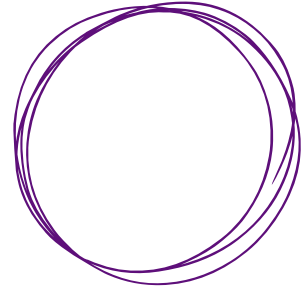
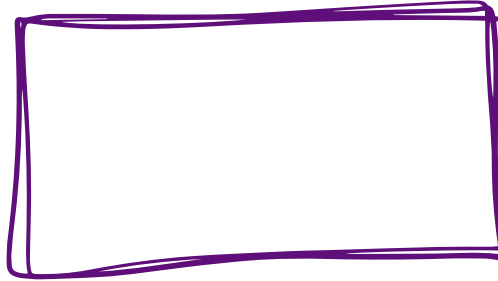
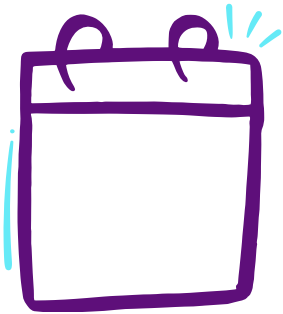
PHONE #: _____

EMAIL(S): _____

EVENT DATE

REASON & THEME

GUEST COUNT



VENUE NAME: _____

VENUE ADDRESS: _____

VENUE PHONE #: _____

CONTACT NAME: _____

CONTACT #: _____



BAR SETUP

☐ Bartender Only ☐ Venue Space ☐ Single Bar ☐ Double Bar

Will the bar be outdoors? _____

Will there be electricity? _____

Will there be running water? _____

Where can we leave trash? _____

Will there be an ice machine? _____

BARTENDER COUNT

We recommend using a 1 : 50-75 Bartender-to-Guest Ratio. For best bar service, we suggest having additional Bartenders, depending on your guest count.

☐ 1 Bartender ☐ 2 Bartenders ☐ 3 Bartenders ☐ 4 Bartenders

LENGTH OF BAR SERVICE

☐ 2 HR ☐ 3 HR ☐ 4 HR ☐ 5 HR ☐ 6 HR ☐ 7 HR ☐ 8 HR

Setup/Load-in Time: _____ AM/PM

Guest Arrival Time: _____ AM/PM

Beverage Service Starts: _____ AM/PM

Beverage Service Ends: _____ AM/PM

Event Concludes: _____ AM/PM

Breakdown/Leave Time: _____ AM/PM



SETUP/BREAKDOWN TIME

Our Setup/Breakdown rate is \$100/HR & is associated with the bartender's ability to prepare & tear down their workstations. Generally we anticipate at least one hour of setup & half an hour to breakdown. More time may be required to establish familiarity with the venue, receive the alcohol order & day-of instructions from the host.

☐ 1.5 HRS

☐ 2 HRS

☐ 2.5 HRS

☐ 3 HRS

GRATUITY

Hosted gratuity is when the bartenders are given an overall tip by the hosts ahead of time. If you choose to do a combination of hosted gratuity with tip jar, please make sure your guests are aware to bring cash so our bartenders can earn appropriately.

☐ 15% & Tip Jar

☐ 30% Overall; No Tip Jar

BYOB DRINK SERVICE

BYOB Drink Packages can be bundled to create a unique and curated beverage package. Included with any selection we'll provide: essential bar tools & equipment, disposable cups, napkins, straws/stirrers, ice, coolers, plus mixers (soda, juices, bitters, etc.) & garnish (limes, lemons, salt, etc.) complimentary to your beverage choices.

☐ Hydration Station

☐ Coffee Bar

☐ Non-Alcoholic (3 Products)

☐ Bottles/Cans (6 Products)

☐ Boozy Three (3 Signature Drinks)

☐ BB Basic (6 Products)

☐ Best of BB (10 Products)



***** THE CLIENT IS RESPONSIBLE FOR THE PURCHASE OF ALCOHOL & MAKING SURE IT ARRIVES TO THE EVENT ON TIME *****

We recommend the host bring coolers to take home any left over or unused alcohol in. We usually suggest going with a limited bar selection so that guests can choose quickly & aren't overwhelmed with the choices.

What types of drinks or cocktail recipes are you interested in serving guests?

How much do you anticipate each guest drinking in an hour?

- ☐ Light, 1-2 drinks per person
- ☐ Average, 3 drinks per person
- ☐ Heavy, 4+ drinks per person

Will any of your guests have allergies we need to be aware of?

☐ YES ☐ NO ☐ UNSURE

If you rented or are providing glassware for us to use, please provide your final counts.

Do you want a custom Drink Menu designed featuring the drink choices you select?

☐ YES ☐ NO ☐ MAYBE

